



## Quantum

### White

2018 – dry

#### VINEYARD

The vineyards are situated in the Baden-Baden wine area.  
The terroir consists of residual granite soil with schist deposits.

#### YIELD

52 hl/ha; Sugar content at harvest 89 °Oe.

#### ANALYSES

Alcohol 13,0 % by vol.; Residual sugar 4,7 g/l; Total Acidity 6,8 g/l.

#### WINEMAKING

Gentle transport of the grapes and short maceration time. After pressing, the cold settling takes place by sedimentation, followed by temperature controlled fermentation.

#### EXPERIENCE

Blend of a creamy Pinot Blanc as a foundation, a mineral Riesling for freshness and a dash of ripe Sauvignon Blanc for the beguiling and complex fragrance.

#### PAIRS WELL WITH

summer dishes, antipasti, and seafood- as well as a relaxed weekend.

#### DRINKING TEMPERATURE

8 - 10 °C

#### VARIETY

Pinot blanc, Riesling and Sauvignon blanc

#### GROWING REGION

Ortenau, Baden

#### ESTATE BOTTLED

NÄGELSFÖRST Estate



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